

## CLAIMS

### **Method of production of goods based on meat with direct embodiment of olive oil and maximum possible substitution of animal fat.**

1. Method of production of goods based on meat which is distinguished by the embodiment of olive oil in substitution of animal fat, instead of the traditional use of animal fat or the use of emulsion which consist of vegetable fat, water and milk proteins prepared in temperatures over 100 C° (in heat)
- 5 This method includes the following stages :
  - (a)Thin meat of temperature 0 C° is mixed with H2O of temperature -2 C°, salt, poli - phosphoric salts, preservatives, vegetable proteins, milk proteins and starch.
  - (b)Then, we insert the olive oil and continue the mixture with simultaneous application of vacuum for 3 min. The mixture stops when the temperature is 4 C° .
  - 10 (c)Then the mixture goes to filling machines where it is encased with simultaneous application of vacuum 1000 mBAR and later on it is pasteurized in 71 C° .
  - (d) After the pasteurization, the product freezes in freezing chambers up to 2 C° .
- 15 2. The whole time of the caloric process which is above mentioned ( claim 1 ) depends on the diameter of the final product and ranges from 1 to 3 hours.
3. The products based on meat, with embodiment of olive oil, which are produced according to the methods of claims (1) and (2).